

Current Claims Schedule

1 1. (Cancelled)

1 2. (Cancelled)

1 3. (Cancelled)

1 4. (Cancelled)

1 5. (Cancelled)

1 6. (Previously Amended) A method of dispensing a food product comprising the  
2 steps of

3 providing a substantially horizontal surface having a central axis and a pe-  
4 riphery;

5 positioning over said surface depositing means which deposit a selected  
6 amount of liquid product mix onto the surface while rotating the depositing means and  
7 surface relatively about said axis so that the liquid product mix spreads out on the surface  
8 and sets to form an at least partially solidified product layer;

9 scraping the layer from said surface as scrapings and consolidating the  
10 scrapings at said periphery;

11 removing the consolidated scrapings as said food product, and

12 leveling the liquid product mix deposited on said surface to a selected  
13 thickness prior to its setting to form said product layer.

1 7. (Cancelled)

1 8. (Cancelled)

1     9.             (Previously Amended) A method of dispensing a food product comprising  
2     the steps of  
3                     providing a substantially horizontal surface having a central axis and a pe-  
4     riphery;  
5                     positioning over said surface depositing means which deposit a selected  
6     amount of liquid product mix onto the surface while rotating the depositing means and  
7     surface relatively about said axis so that the liquid product mix spreads out on the surface  
8     and sets to form an at least partially solidified product layer;  
9                     scraping the layer from said surface as scrapings and consolidating the  
10    scrapings at said periphery;  
11                    removing the consolidated scrapings as said food product, and  
12                    depositing food particulates onto said liquid product mix after the spread-  
13    ing thereof.

1     10.            (Original) The method defined in claim 9 including the additional step of  
2     controlling the amount of particulates deposited depending upon the composition of the  
3     particulates and/or of said liquid product mix.

1     11.             (Previously Amended) A method of dispensing a food product comprising  
2     the steps of  
3                     providing a substantially horizontal surface having a central axis and a pe-  
4     riphery;  
5                     positioning over said surface depositing means which deposit a selected  
6     amount of liquid product mix onto the surface while rotating the depositing means and  
7     surface relatively about said axis so that the liquid product mix spreads out on the surface  
8     and sets to form an at least partially solidified product layer;  
9                     scraping the layer from said surface as scrapings and consolidating the  
10    scrapings at said periphery;  
11                    removing the consolidated scrapings as said food product, and

12                    heating said surface to a temperature high enough to at least partially set  
13                    said liquid product mix to form said product layer.

1    12.            (Cancelled)

1    13.            (Cancelled)

1    14.            (Previously Amended) A method of dispensing a food product composed  
2    of a plurality of ingredients which are mixed to form the food product, said method com-  
3    prising the steps of  
4                    providing a rotary surface having a substantially vertical rotary axis and a  
5    periphery;  
6                    mixing together a liquid ingredient and a fluid ingredient to form a liquid  
7    product mix;  
8                    depositing the liquid product mix onto said surface while rotating said sur-  
9    face about said axis so that the liquid product mix spreads out on the surface in a layer;  
10                   cooling the surface to a temperature low enough to at least partially freeze  
11    said layer to form a product body;  
12                   scraping the product body from said surface to said periphery as product  
13    body scrapings;  
14                   collecting and compacting the scrapings adjacent to said periphery to form  
15    the food product, and  
16                   leveling the liquid product mix layer deposited on said surface to a se-  
17    lected thickness prior to the cooling thereof.

1    15.            (Previously Amended) A method of dispensing a food product composed  
2    of a plurality of ingredients which are mixed to form the food product, said method com-  
3    prising the steps of  
4                    providing a rotary surface having a substantially vertical rotary axis and a  
5    periphery;

6                    mixing together a liquid ingredient and a fluid ingredient to form a liquid  
7 product mix;  
8                    depositing the liquid product mix onto said surface while rotating said sur-  
9 face about said axis so that the liquid product mix spreads out on the surface in a layer;  
10                   cooling the surface to a temperature low enough to at least partially freeze  
11 said layer to form a product body;  
12                   scraping the product body from said surface to said periphery as product  
13 body scrapings;  
14 collecting and compacting the scrapings adjacent to said periphery to form the food prod-  
15 uct, and  
16                   depositing food particulates onto said liquid product mix after the spread-  
17 ing thereof.

1    16.            (Cancelled)

1    17.            (Cancelled)

1    18.            (Original) A method of dispensing a food product comprising the steps of  
2                   providing a rotary surface having a central axis and a periphery;  
3                   rotating the surface about said axis;  
4                   depositing a selected amount of liquid product mix on the rotary surface  
5 while said surface is rotating so that the liquid product mix spreads out on the surface and  
6 sets to form an at least partially solidified product layer;  
7                   leveling the liquid product mix on said rotary surface while said surface is  
8 rotating to a selected height above said surface prior to the formation of said at least par-  
9 tially solidified product layer;  
10                   scraping the at least partially solidified product layer into a ridge row of  
11 scrapings on said rotary surface, and  
12                   removing the scrapings from said rotary surface as said food product.

1 19. (Cancelled)

1 20. (Currently Amended) A method of dispensing a food product comprising  
2 the steps of  
3 providing a rotary surface having a central axis and a periphery;  
4 rotating the surface about said axis;  
5 depositing a selected amount of liquid product mix on the rotary surface  
6 while said surface is rotating so that the liquid product mix spreads out on said surface  
7 and sets to form an at least partially solidified product layer;  
8 scraping the at least partially solidified product layer into a ridge row of  
9 scrapings on said surface;  
10 removing the scrapings from said surface by pushing the ridge row into a  
11 forming cylinder located adjacent to said surface thereby compacting the scrapings into a  
12 shaped solid body within the forming cylinder;  
13 ejecting the shaped solid body from the forming cylinder as said food  
14 product;  
15 providing a container tray below the forming cylinder, said tray being  
16 moveable between a first position proximal to the forming cylinder so that a container  
17 thereon is in position to receive the shaped solid body ejected from the forming cylinder  
18 and a second position disposed away from the forming cylinder, and  
19 moving the tray to the second position when a shaped solid body is within  
20 the forming cylinder and to the first position when the shaped solid body is in the con-  
21 tainer on the tray.

1 21. (Previously Amended) A method of dispensing a food product comprising  
2 the steps of  
3 providing a rotary surface having a central axis and a periphery;  
4 rotating said surface about said axis;  
5 providing a supply of product base;

6 combining the product base and a gas in an aeration nozzle having an  
7 outlet so that a product base/gas mixture issues from said outlet;  
8 conducting said mixture from said outlet to said surface so that the mixture  
9 spreads out on said surface and sets to form an at least partially solidified product layer;  
10 scraping the at least partially solidified product layer into a ridge row of  
11 scrapings on said surface, and  
12 removing the scrapings from said surface as said food product.

1 22. (Original) The method defined in claim 21 wherein the conducting step  
2 includes subjecting said mixture to confined turbulent mixing so that said mixture is de-  
3 livered to said surface with a selected amount of aeration.

1 23. (Cancelled)

1 24. (Original) A method of dispensing a food product comprising the steps of  
2 providing a generally horizontal rotary surface having a central axis and a periph-  
3 ery;  
4 rotating said surface about said axis;  
5 depositing a selected amount of liquid product mix on said surface while said sur-  
6 face is rotating so that the liquid product mix spreads out on said surface and sets as an  
7 at least partially solidified product layer;  
8 leveling said liquid product mix on said surface to a selected height above said  
9 surface prior to the setting of said liquid product mix, and  
10 scraping said layer from said surface as scrapings and consolidating the scrapings  
11 adjacent to said periphery.

1 25. (Cancelled)

1 26. (Original) A method of dispensing a food product comprising the steps of  
2 providing a generally horizontal rotary surface having a central axis and a  
3 periphery;  
4 rotating said surface about said axis;  
5 providing a plurality of liquid containers above said rotary surface, each container  
6 having an outlet;  
7 selectively conducting liquid from the outlets of the containers to said surface so  
8 that a determined volume of liquid from each container may be deposited selectively on  
9 said surface to set as an at least partially solidified product layer, and  
10 scraping said product layer from said surface as scrapings and consolidating the  
11 scrapings adjacent to said periphery.

1 27. (Original) The method defined in claim 26 including the additional steps  
2 of  
3 applying a different scannable code to each container, and  
4 controlling the temperature of said surface in accordance with the code of the  
5 container from which said liquid is conducted.

1 28. (Original) The method defined in claim 26 including the additional steps of  
2 applying a scannable code to the surface of each container, and  
3 controlling the residence time of the liquid on said surface in accordance with the  
4 code on the container from which said liquid is conducted.

1 29. (Previously Amended) A method of dispensing a product comprising the  
2 steps of  
3 providing a substantially flat surface having an axis of rotation;  
4 rotating the surface about said axis;  
5 depositing a selected amount of a settable liquid product mix on said ro-  
6 tating surface so that the mix spreads out on said surface as a liquid layer;

7                   leveling said liquid layer on said surface to a selected liquid layer level;  
8                   causing said liquid layer to set thereby forming an at least partially solidified layer  
9                   having a defined thickness, and  
10                  removing said partially solidified layer from said surface.

1    30.           (Original) The method defined in claim 29 wherein the causing step is ac-  
2                   complished by cooling said surface.

1    31.           (Original) The method defined in claim 29 wherein the causing step is ac-  
2                   complished by heating said surface.

1    32.           (Previously Amended) The method defined in claim 29 wherein the lev-  
2                   eling step is accomplished by advancing said liquid layer under a leveling device spaced  
3                   from said surface.

1    33.           (Cancelled)

1    34.           (Cancelled)

1    35.           (Cancelled)

1    36.           (Cancelled)

1    37.           (Cancelled)

1    38.           (Cancelled)

1    39. (Previously Added) A method of dispensing a food product comprising the steps of  
2                   providing a rotary surface having a central axis and a periphery;  
3                   rotating the surface about said axis;



4                    depositing a selected amount of liquid product mix on the rotary surface  
5   while said surface is rotating so that the liquid product mix spreads out on the surface and  
6   sets to form an at least partially solidified product layer;  
7                    leveling the liquid product mix on said rotary surface while said surface is  
8   rotating to a selected height above said surface prior to the formation of said at least par-  
9   tially solidified product layer, and  
10                   removing the scrapings from said rotary surface as said food product.

1   40. (Previously Added) The method defined in claim 39 including the additional step of  
2   controlling the residence time of the liquid product mix on said surface depending upon  
3   the composition of said liquid product mix.

1   41. (Previously Added) The method defined in claim 39 including the additional steps of  
2                    monitoring the temperature of said surface, and  
3                    controlling the temperature of said surface depending upon the composi-  
4   tion of said mix.

1   42. (Previously Added) The method defined in claim 39 wherein the removal of said  
2   scrapings from said surface is accomplished by scraping the at least partially solidified  
3   product layer into a ridge row of said scrapings on said surface, and  
4                    pushing said ridge row into a forming device located adjacent to the pe-  
5   riphery of said surface so as to compact the scrapings into a shaped solid body.

1   43. (Previously Added) The method defined in claim 42 including the additional step of  
2   ejecting the shaped solid body from the forming device into a container.

1   44. (Previously Added) Apparatus for dispensing a food product comprising  
2   a generally horizontal rotary surface having a central axis and a periphery;  
3   a motor for rotating the rotary surface about said axis;

4        a depositing device spaced above the rotary surface for depositing a selected amount  
5        of liquid product mix on the rotary surface while the rotary surface is rotating so that the  
6        liquid product mix spreads out on the rotary surface;  
7        a leveling device positioned above the rotary surface for leveling the liquid product  
8        mix deposited on said surface to a selected thickness;  
9        means for maintaining the rotary surface at a temperature which causes the leveled  
10       liquid product mix on said surface to at least partially set to form an at least partially so-  
11       lidified product layer;  
12       a compactor located adjacent to said periphery, and  
13       a scraping device supported above the rotary surface for scraping said product layer  
14       from said surface consolidating the scrapings at said periphery, and pushing the consoli-  
15       dated scrapings into said compactor.